20150428 Issue 2

60cm Built In Touch Oven

Installation and User manual

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For warranty service call 1300 373 199(Australia) or 0508 123108(New Zealand) to connect you to the nearest authorised service centre

BDOM609TCX
BDOM609TCX-F

Important Safety Instructions

This manual explains the proper installation and use of your oven, please read it carefully before using even if you are familiar with the product. The manual should be kept in a safe place for future reference.

General Warnings

- If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This product has not been designed for any uses other than those specified in this booklet.
- This appliance must not be used as a space heater.
- In order to avoid fire, the appliance must be kept clean and vents kept unobstructed.
- Do not spray aerosols within the vicinity of the appliance during operation.
- Do not store flammable materials in or under the appliance, e.g. aerosols.
- Do not line the bottom of the oven with foil or cookware.
- Always use gloves when handling hot items inside the oven.
- Always turn the grill off immediately after use as fat left behind may catch fire.
- Do not leave the appliance unattended when cooking. Oils and fats may catch fire due to overheating or boiling over.
- Do not put pans weighing over 15Kgs on the opened door of the oven.
- Do not use the appliance in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- The rules and provisions contained in this instruction manual should be strictly observed.
- Do not allow anybody who is not familiar with the contents of this instruction manual to operate the appliance.

Child Safety

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they've been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- During use this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements.
- Accessible parts will also become hot when in use. To avoid burns and scalds children should be kept away.

Installation, Cleaning & Servicing

- The appliance must be installed only by an authorised person in compliance with the instructions provided. Incorrect installation may cause harm to persons, animals or may damage property.
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and air spaces are not blocked.
- The panels adjacent to the oven must be made of heat-resistant material.
- Cabinet with a veneer exterior must be assembled with glues which can withstand temperature of up to 120°C.

- To reduce the risk of fire, do not place or install this unit in areas where the ventilation or circulation ducts may become blocked. Make sure there are at least 10mm of space between the back of your oven and the wall. Keep some distance on each side of your oven that you can use that distance flowing installing instructions.
- The unit's power cord must be connected to a properly grounded and protected, 220-240V electrical outlet. Always use ground fault protection where required by the electrical code.
- When transporting or storing the unit, keep it in a dry location, free from dust, excessive vibration or other factors, which may damage the unit.
- Do not operate oven with a damaged cord, plug or if the oven has malfunctioned or has been dropped or damaged in any manner. Return oven to authorised service facility for repair.
- Only authorised personnel should carry out servicing. (Certificate of Compliance to be retained)
- Always ensure the appliance is switched off before cleaning or replacing parts.
- Do not use steam cleaners, as this may cause moisture build-up.
- Always clean the appliance immediately after any food spills.
- **THIS APPLIANCE MUST BE EARTHED.**
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised service person.

Oven

- During use the appliance becomes hot. Care should be taken to avoid touching the hot surfaces inside the oven.
- Switch the appliance off before removing the oven light glass for globe replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- Do not use the door as a shelf.
- Do not push down when the oven door is open.

Grill

- Do not cover the grill insert with foil, as fat built up may catch on fire.
- Always keep the grill dish clean as any build up may catch on fire.
- Do not leave the grill on unattended.
- To avoid fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- Do not place thick portions of food under the grill. Foods may curl, catch and ignite.
- Accessible parts may become hot when grill is in use. Children should be kept away.

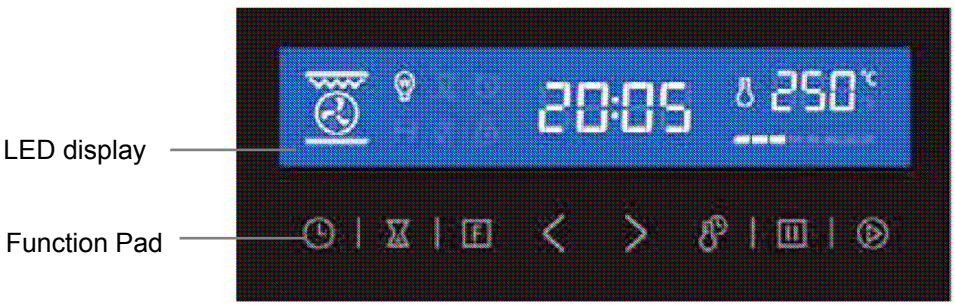
Environmental Hints

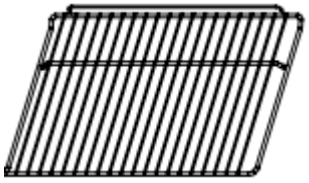
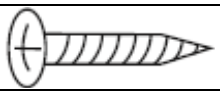
- Use the oven efficiently, by cooking many trays of food at the same time.
- Cook 2 trays of scones, small cakes or sausage rolls at the same time.
- Select the correct shelf location for food being cooked.
- Do not open the oven door more than necessary.
- After the oven is turned off it retains heat for some time.

This product must not be disposed together with domestic waste. This product has to be disposed at an authorised place for recycling of electrical and electronic appliances.

By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.

Product Description

A/B	
	Clock setting button Alarm Timer/Delay start setting button Function setting button Decrease setting button Increase setting button Temperature/Cooking Time setting button Stop button Start button
C	Door Handle
D	3 Layers Glass Door

Accessory Name	Picture	Quantity
Baking tray		1 pair
Grill rack		2
Distant holder		2
Screws(ST4x30)		2

Technical Specifications

product dimensions (h x w x d) mm	net weight	usable capacity	electrical connection	max. power rating
595 x 595 x 575	Approx. 32Kg	65 litres	220-240V/50Hz	3.0kW

Installation

WARNING!

Please follow the points below when installing the appliance

Use An Authorized Person

- As stated in the local municipal building codes and other relevant statutory regulations:
- Wiring connections must be in accordance with AS/NZS 3000 Wiring Rules and any particular conditions of the local authority.
- Refer to data plate for rating information. The data plate is positioned at the side of cavity.
- A functional switch should be provided near the appliance in an accessible position. Refer to AS/NZS 3000 clause 4.7.1.
- Wiring should be protected against mechanical failure. Refer to AS/NZS 3000 clause 1.5.
- A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.
- Disconnect the power plug of the appliance from the power point when conducting maintenance or repairs to the unit

This Appliance Must Be Properly Earthed

- Do not lift the appliance by the door handles.
- Prepare the cupboard opening to match your appliance measurements. (See diagrams).
- Slide appliance in to cabinet cavity, ensuring supply cable is not obstructed (kinked, jammed or twisted).
- To prevent tipping or dislodging of the appliance, secure appliance to the cabinet with 2 screws (provided), through the dedicated holes in the appliance frame.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 120°C. Installation into low temperature tolerant cabinetry (E.g. vinyl coated) may result in deterioration of the low temperature coating by discoloring or bubbling.
- The cabinet panels to the oven must be heat resistant. With veneered wood units, glues must be resistant to a temperature of 100°C.
- If the appliance is to be installed adjacent to vinyl wrapped surfaces, use an installation kit available from the vinyl-wrap supplier.
- GSM cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.
- After installation, test and ensure the appliance operates correctly before handing it over to the customer.

CAUTION!

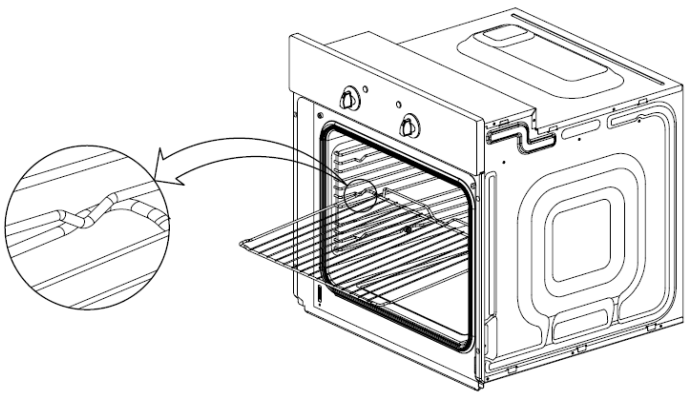
Where the appliance is connected via power supply cable to a power point, the installed power point must remain accessible after appliance installation

A dedicated power circuit is recommended for the unit but not required. Additional electrical appliances on the same circuit may exceed the current (amperage) rating for that circuit. If after the installation of your unit the circuit breaker trips or the fuse fails on a repeated basis, then a dedicated circuit will likely be required.

WARNING!

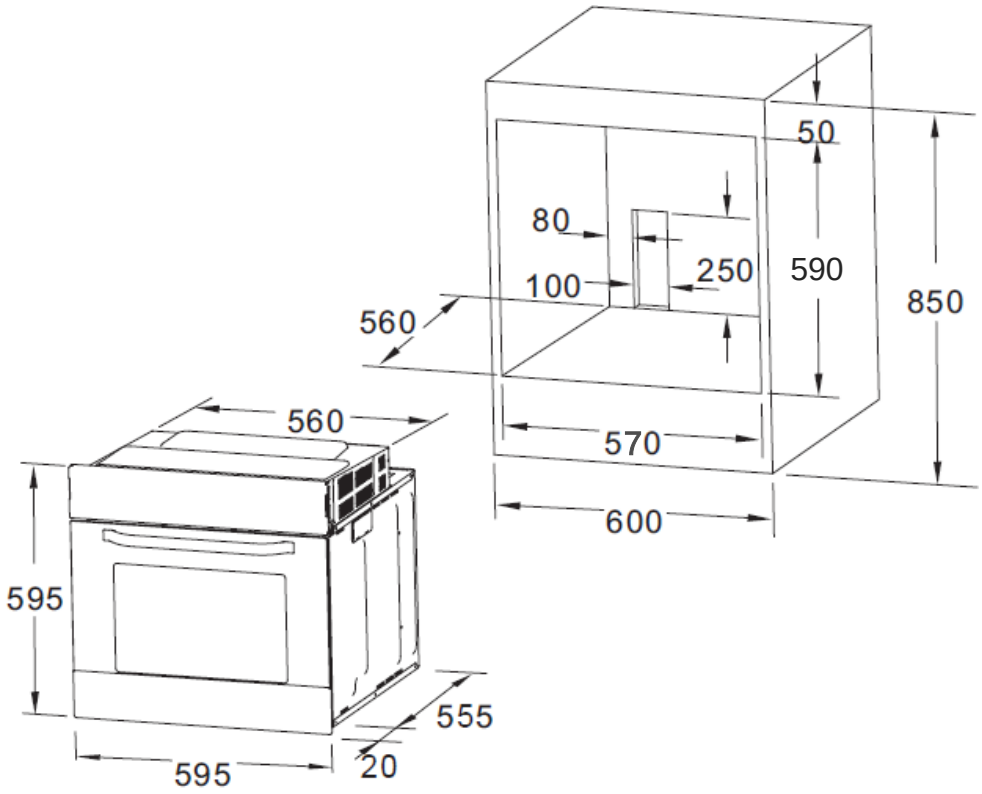
To avoid any potential hazard, you must follow our instructions when you install your appliance. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

Install the shelf



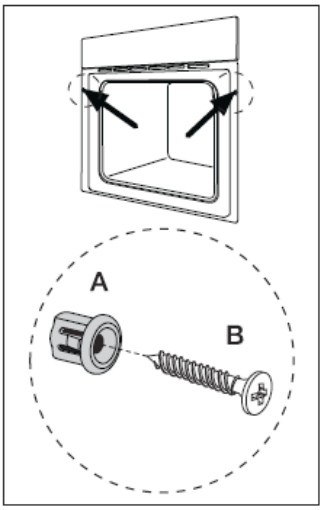
1. Pay attention to high temperature, you may need to wear gloves if it is hot inside.
2. Always slide shelves into the layer with stopper.

Cut-out dimensions



Secure the oven to cabinet

- Fit oven into the cabinet recess.
- Open the oven door.
- Secure the oven to the kitchen cabinet with two distance holders "A" which fit the holes in the oven frame and fit the two wood screws "B".



Start Using Your Oven

Notes: When using oven for the first time, you need to burn the oven in for approximately 1 Hour at 240 Degrees to remove any smells from the oven. During this time light smoke may emit from the oven(This is normal), so please ventilate kitchen by opening windows during this time. Ensure that all packaging material is removed before first starting oven.

Clock setting

The oven has 24 hours clock, only in standby mode, the clock can be set. To set the clock, please follow below steps:

1. Press clock setting button " " once.
2. Press "<" or ">" button to set hour of clock time.
3. Press clock setting button " "once again.
4. Press "<" or ">" button to set minute of clock time.
5. Press clock setting button " "again to confirm clock time setting. After clock setting, display shows the time, and oven resume to standby mode.

Notes:

-If you have set the clock time, when cooking, you can check the clock time by press " " once. The display will show clock time for 3 seconds.

-When setting clock time, if press Stop " " button, current clock time setting would be canceled. Display would show previously clock setting, if not yet set clock time, will show "0:00".

-Long press on "<" or ">" button can fast backward or forward for clock time setting.

Alarm timer setting

The oven Alarm timer function could help to remind you in the setting time. To set alarm timer, please follows below steps:

1. Press Alarm Timer/Delay start setting button " " once, "0:00" and alarm timer icon " " shows in display.
2. Press Increase setting button "<" or decrease setting button ">" to set Alarm timer time.
3. Press start button " " to confirm alarm timer setting.

Notes: The oven buzzer will sound for 10 times when reach the setting time. During Alarm timer setting, you can cancel it by press stop button " " once. After confirm Alarm timer setting, you can cancel it by press stop button " " twice.

Safety Child Lock setting

This function is to disable oven button, to avoid children altering selected programmer in unconscious.

Press start " " and stop " " together for about 4 seconds, oven child lock will efficient. Oven buzzer sounds once, and child lock icon " " illuminates in display. During this function, all press of oven button invalid.

To cancel the child lock, press start " " and stop " " together for about 4 seconds again. The oven buzzerers would sounds once, and child lock icon " " disappears.

Notes:

-Child lock function is only in order to make no efficient practice for oven buttons; it wouldn't cancel the clock time, cooking or any other setting.

-When child rock or standby mode, if there is no efficient practice for oven in 10 minutes. Oven display will auto turn off to save electricity. The programmer still works during it and then will be resumed by press start key and stop key only.

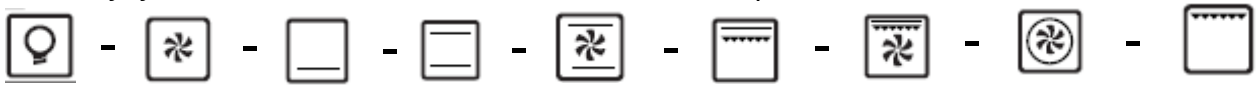
-When standby, if press start button " " for 3 seconds, oven display would turn off to save electricity and then will be resumed by press start key and stop key only.

Function	Description
0	Switch off function
Oven Light	Enables the user to observe the progress of cooking without opening the door
Defrost	The circulation of air at room temperature enables quicker thawing of frozen food, (Without the use of any heat). It's a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes and cream filled produce etc.
Bottom Element	A concealed element in the bottom of the oven provides a more concentrative heat to the base of food without browing It's ideal for slow cooking dishes such as casseroles, stews, pastries and pizzas where a crispy base is desired. The temperature can be set within range 60-120°C. The default temperature is 60°C.
Conventional cooking	The top and bottom work together to provide conventional cooking. The oven needs to be pre-heated to the required temperature, and is idea for single items, such as large cakes. Best results are achieved by placing food in the center of the oven. The temperature can be set within the range of 50-250°C. The default temperature is 220°C.
Convention with fan	Combination of the fan and both heating element provides more even heat penetration, saving up to30-40% of energy. Dishes are lightly browned on the outside and still moist on the inside. Note: This function is suitable for grilling or roasting big pieces of meat at a higher temperature. The temperature can be set within the range of 50-250°C. The default temperature is 220°C.
Radiant grill	The inner grill element switches on and off to maintain temperature. Best results can be obtained from using the top shelf for small items and lower shelves for large items. The temperature can be set within the range of 180-240°C. The default temperature is 210°C.
Combined Grill (Grill & Top element)	The inside radiant element and top element are working. The temperature can be set within the range of 180-240°C. The default temperature is 210°C.
Combined grill with fan	The inside radiant element and top element are working with fan The temperature can be set within the range of 180-240°C. The default temperature is 210°C.
Rear heater with fan	An element around the convection fan provides an additional source of heat for convection style cooking. In this mode the fan automatically comes on to improve air circulation within the oven and creates an even heat for cooking. The temperature can be set within the range of 50-240°C. The default temperature is 180°C.

Cooking setting

Only when oven in standby mode, one can set cooking function follows below steps:

1. Press function setting button " F " to set the cooking function you want. Press Function setting button " F " successively, you can switch for different function, follows sequence



2. Select the functions you want, then press "<" or ">" button to adjust cooking time. After that, you can also adjust cooking temperature setting, by press button Temperature/Cooking Time " " switch to cooking temperature setting, then press "<" or ">" button to adjust cooking temperature under this cooking function.

3. Press start button " " to confirm setting and start cooking.

Note:

-If do not adjust setting for cooking time and temperature, directlypress start button " ", you can also start cooking with default setting temperature and cooking time.

- In "" and "" function, can't adjust cooking temperature.

-If the temperature of oven cavity not yet reaches the temperature setting, temperature setting icon in display will flashing. After temperature of oven cavity reach oven cooking temperature setting, oven buzzer sounds once, and temperature setting icon stop flashing, keep on illuminate.

During cooking, you can adjust cooking time and cooking temperature follows below steps:

1. Press Temperature/Cooking Time setting button " " once, the temperature indicator " " illustrate in display. Then press "<" or ">" button to adjust cooking temperature.

2. Press Temperature/Cooking Time setting button " " another time, the temperature indicator " " disappear in display. Then press "<" or ">" button to adjust cooking time.

3. After above adjustment for cooking temperature or cooking time, please remember to press start button " " to confirm the setting. If there is no confirmation after above adjustment in 5 seconds, programmer will resume to previously setting.

Notes:

Press for Temperature/Cooking Time setting button " ", could switch between temperature setting and Cooking Time setting. During cooking, if press stop button " " once, cooking will be suspended. If press stop button twice, you can cancel current cooking setting.

Delay Start Function

The oven could be set to auto start under selected cooking function in the setting time. To set delay start function, first you need to set the clock time.

After clock time setting, you can use this setting follows below steps:

1. Press Alarm Timer/Delay start setting button " " twice, the delay start function icon " " and "End" will show in display.

2. Press "<" or ">" button to adjust the hours you want to for delay start, then press Alarm Timer/Delay start setting button " ". After that, press "<" or ">" button to adjust the minutes you want to for delay start, to finish delay start time setting.

3. Press Function setting button " F " to select cooking function for delay start. The delay start function icon " ", cooking function icon, cooking time and cooking temperature will illuminate in display.

4. Press "<" or ">" button to adjust cooking time. After that, you can also adjust cooking temperature setting, by press button Temperature/Cooking Time setting button " " switch to cooking.

5. Press start button “ ” to confirm delay start function. The delay start function icon “ ” and clock time will illuminate on display.

Note:

-The time set for auto start, must be after current clock time!

-After delay start setting, you can check the setting auto start time, by press clock time button “”, the auto start time will illuminate for 3 seconds.

-Function , , can’t be set together with delay start function.

-After delay start setting, if press stop button “ ” once, would pause delay start setting; When pause the delay start setting, press start button “ ” once could resume delay start function. While if the delay start setting time already passed, delay function would not work when press start button “ ”.

-After delay start setting, if press stop button “ ” twice, would pause delay start setting;

-Delay start function and Alarm reminder function, can’t not be set together.

Troubleshooting

In the event of an emergency, you should:

- Switch OFF all controls of the appliance
- Disconnect the mains plug
- Call the service centre
- Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

faults	causes	remedies
The upper crust is dark and the lower part too pale	Not enough heat from the bottom	- Use the natural convection position - Use deeper cake tins - Lower the temperature - Put the cake on a lower shelf
The lower part is dark and the upper crust too pale	Excessive heat from the bottom	- Use the natural convection position - Use lower side tins - Lower the temperature - Put the cake on a higher shelf
The outside is overcooked and the inside is not cooked enough	Temperature is too high	- Lower the temperature and increase the cooking time
The outside is too dry even though it looks cooked	Temperature is too low	- Increase the temperature and reduce the cooking time.
The appliance does not work	Break in power supply	Check the household fuse box, if there is a blown fuse replaces it with a new one.
The oven lighting does not work	Bulb is loose or damaged	Tighten up or replace the blown bulb (see chapter Cleaning and Maintenance)
Display show Er-1	Sensor open circuit	Call Service center
Display show Er-2	Sensor short circuit	Call Service center
Display show Er-3	Meat probe short circuit	N/A for this model
Display show Er-4	Oven cavity temperature higher the 320°C. Normally happen restart pyrolytic function when oven cavity still very hot.	Press , wait until oven cavity temperature cool down then restart.
Display show Er-5	Temperature rise is abnormal in pyrolytic function.	Press , try to restart oven, if still not fixed, call service center.
Display show Er-6	Door locker is not activated	Press , Close oven door completely then try pyrolytic function again.
Display show “DOOR”	Door opened or not closed well during pyrolytic	Press , close oven door completely then try pyrolytic function again.

Maintenance and Cleaning

WARNING!

- **Before cleaning your oven, or performing maintenance, disconnect it from the power supply.**
- **Do not use steam cleaners.**
- **Do not line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.**
- **To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid or sprinkle water to clean the appliance!**
- **Do not clean the appliance when it is still hot! The inside and external surface of the oven should preferably be cleaned with a damp cloth when it has cooled down.**
- **Wash all accessories in hot sudsy water or in a dishwasher, wipe dry with a paper or cloth towel.**
- **If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.**

Stainless steel

- All grades of stainless steel can stain, discolour or become greasy. You must clean these areas regularly by following the procedures below, if you want your appliance to look its best, perform well and have a long life.
- Care must be taken when wiping exposed stainless steel edges, they can be sharp!
- The front frame around the oven can be cleaned with stainless steel cleaners if it becomes soiled or discoloured.
- The stainless steel should only be cleaned with warm water and a mild detergent.
- DO NOT use abrasive cleaners or harsh solvents.

NOTE: Make sure you follow the polish or brushing lines in the stainless steel

Glass

- Glass surfaces on doors and control panels are best cleaned immediately after soiling.
- A damp cloth may help remove baked on food deposits.
- Oven cleaners can be used to remove stubborn marks and stains.
- The glass door on this appliance is made from a tough, durable material that withstands heating and cooling without breaking.
- However, it must be remembered that it is GLASS, it may break. Treat it accordingly!
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door since they can scratch the surface, which may result in shattering of the glass.

Oven

- Always keep your appliance clean. Ensure fats and oils do not accumulate around elements, burners or fans.
- Always keep the oven dish, baking trays and grill dish inserts clean, as any fat deposits may catch fire.
- Always wrap your meats in foil or an oven roasting bag to minimise cleaning. Any polyunsaturated fats can leave a varnish-like residue which is very difficult to remove.

Grill

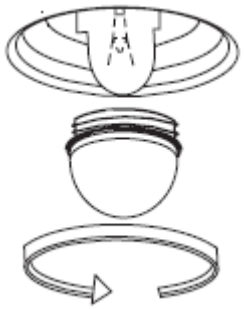
- Always keep the grill dish and grill insert clean, as any fat deposits may catch fire.

Replacement Of The Oven Light Bulb

WARNING!

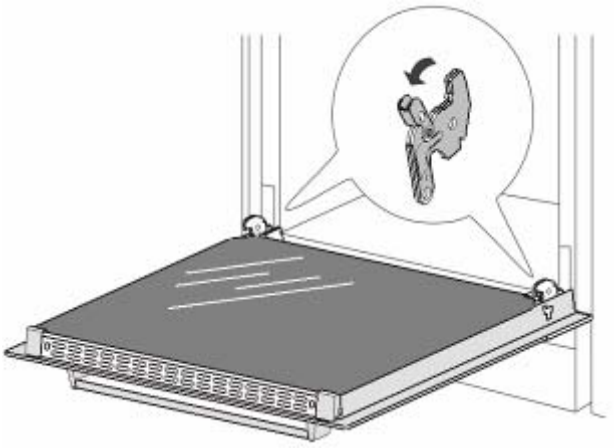
In order to avoid the possibility of an electric shock ensure that the appliance is disconnected from the power supply before replacing the bulb.

- Set all control knobs to the “OFF” position (● / 0) and disconnect the mains plug.
- Unscrew and wash the lamp cover and then wipe it dry.
- Unscrew the light bulb from the socket, replace the bulb with a new one-a high temperature bulb (300°C) with the following parameters:
  -voltage230 V
  -power 25 W
  -thread E14
- Screw the bulb in, making sure it is properly inserted into the ceramic socket.
- Screw in the lamp cover.



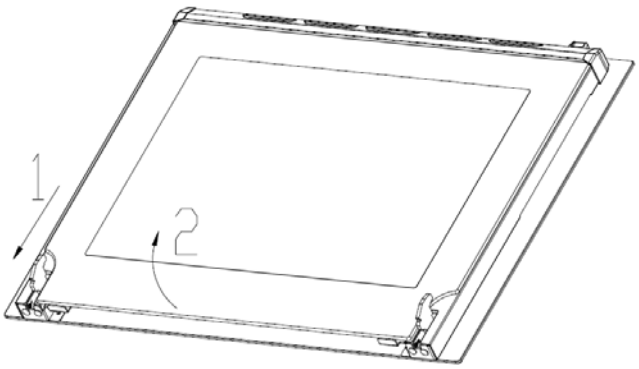
Door Removal

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door. To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the oven, do the inverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.



Removal Of The Internal Glass Panel

Slide glass toward direct 1 and directly lift the glass as direction 2, then slide out glass carefully.



WARRANTY

1.1 In this warranty:

1.1.1 Australian Consumer Law means the law as set out in Schedule 2 of the Competition and Consumer Act 2010;

1.1.2 **Company** means GSM Sales Pty Ltd ABN 53 007 682 475 of 142-144 Fullarton Road, Rose Park SA 5067. Telephone 1300 373 199. Email admin@gsmsales.com.au;

1.1.3 **Consumer** means a "consumer" as that term is defined in Section 3 of the Australian Consumer Law as the original purchaser of a Bellini product;

1.1.4 **Consumer Guarantees** means the guarantees under the Australian Consumer Law;

1.1.5 **You** means the Consumer.

1.2 Nothing in this warranty affects any person's rights under the Australian Consumer Law. The benefits to any Consumer under this warranty are in addition to the rights and remedies available under any Consumer Guarantees.

1.3 Subject to the other clauses of this warranty, the Company warrants to the Consumer that the Bellini product will be free of manufacturing defects and will perform to the Company's specifications.

1.4 The benefit of this warranty extends only to the Consumer as original purchaser of a Bellini product which is installed in a residential property.

1.5 This warranty commences on the date of purchase of the Bellini product by the Consumer and continues for the benefit only of the Consumer until the expiry of two (2) years **(Warranty Period)**.

1.6 If within the Warranty Period a manufacturing defect is discovered in the Bellini product or it fails to perform to the Company's specifications as a result of some defect in materials, components or workmanship (Defect) then the Company will, at its option, repair the Bellini product or supply a replacement Bellini product free of charge. A replacement Bellini product may differ from the original product purchased by the Consumer.

1.7 This warranty will not apply to any Bellini product:

1.7.1 Installed by any person other than a qualified tradesperson; or

1.7.2 Subjected to misuse, neglect, negligence or accidental damage; or

1.7.3 Operated in any way contrary to any operating or maintenance instructions; or

1.7.4 Improperly handled, installed or maintained; or

1.7.5 Altered or modified prior to or after installation; or

1.7.6 Damaged directly or indirectly by power surges, electrical storm damage or connection to incorrect power supply

The Australian Consumer Law requires the inclusion of the following statement with this warranty:

Our goods come with guaranteed that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

IN ORDER TO MAKE A CLAIM UNDER THIS WARRANTY THE CONSUMER MUST CALL 1300 373 199 (AUSTRALIA) OR 0508 123 108 (NEW ZEALAND) TO CONNECT TO THE NEAREST AUTHORISED CENTRE

1.8 You must provide proof of your purchase of the Bellini product and the date of purchase in order to obtain the benefit of this warranty.

1.9 If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the Bellini product for service nor the service agent's traveling costs to and from your home.

1.10 If you are required to transport the Bellini product to the Company or its service agent, you must ensure it is safely disconnected by a qualified tradesman and securely packed and insured. The Company does not accept any responsibility for loss or damage of the Bellini product prior to it being received by the Company or its service agent.

1.11 You will be responsible for all costs of returning a Bellini product to the Company and for redelivery of the Bellini product by the Company (whether it is the original or a repaired and/or a replacement Bellini product) and for any other expenses you incur in claiming under this warranty.

1.12 The Company or its service agent will examine any Bellini product and if the Company determines that it is defective through no fault of the Owner and is otherwise undamaged, the Company will repair or replace the Bellini product in accordance with this warranty.

DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

RETAIN & FILE WITH YOUR RECEIPT

Your Purchase Receipt/Invoice is proof of date of purchase. If you are unable to establish the date of purchase, or if the fault is not covered by this warranty, or if the product is found to be in working order, you will be required to bear all service call charges.

GSM Sales Pty Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation.

Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

Purchased from:
Co. Name:
Address:
Date of Purchase:
Serial number:

NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this packaging slightly different to that shown.

FOR WARRANTY SERVICE CALL 1300 373 199 (AUSTRALIA)
OR 0508 123 108 (NEW ZEALAND) TO CONNECT YOU TO THE NEAREST AUTHORISED SERVICE CENTRE

G S M

Gerard Sourcing & Manufacturing

GSM Sales Pty Ltd.

The GSM Sales Pty Ltd. Group of Companies has a policy of continual improvement throughout the product range. As such the unit contained within may differ slightly from the unit illustrated on the pack.

MADE IN CHINA for the GSM Sales Pty Ltd. Group of Companies

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